



BREWERKZ LAUNCHES A BRAND NEW OUTLET AT ORCHARD RENDEZVOUS HOTEL



- Brewerkz launches a brand new outlet featuring prime frontage facing Singapore's iconic shopping belt, Orchard Road.
- The stylish 200 seater outlet will showcase a swanky new bar, modern chic interiors and uber laidback alfresco seating.
- The new menu introduces more contemporary dishes with bolder and more adventurous ingredients infused with flavours from our rich heritage.

Singapore, [10 May 2022] – With a prime frontage facing Singapore's iconic shopping belt, Orchard Road, the brand new 200 seater restaurant at Orchard Rendezvous Hotel features a swanky new bar, a cozy yet convivial interior and a relaxed alfresco seating. Expect a modern, chic, open and laid-back vibe during dine in sessions.

"We are excited to open this brand new outlet in this prime Orchard Road location. This outlet reflects our updated brand identity and will allow to showcase the full Brewerkz experience, from a bigger range of our award-winning craft beers to our exciting menu which we have tailored for this location. We can't wait to surprise our customers with this new outlet." says **Tan Wee Han**, owner and CEO of Brewerkz.



THE SPACE



Picture: Featuring the new and swanky bar and snazzy interior at the new Orchard Rendezvous Hotel.

Fusing modernity and handcrafted features, Brewerkz Orchard Rendezvous Hotel shows off a stunning bar ornamented with splashes of handcrafted copper and embellished with customed handcrafted tiles from Bali. Surrounding the bar are back-lit glass blocks that echoes the ice cold feeling of sipping on award-winning craft beer. The modern chic interior is complemented by the light wood décor and distressed paint finish on the wall by an architect turned artist. Expansive glass windows are adorned and peppered with lush greenery, giving it an elegantly sophisticated look.

The new bar will house 20 bar taps, pouring award-winning craft beer and exotic new seasonal brews, including the newly launched collaboration beers from Sentosa Islander Brew – Jubilee Edition and PUB – NEWBrew Tropical Blonde Ale.

THE FOOD

The menu at Orchard Rendezvous Hotel gets an uplift with new dishes highlighting prime ingredients sourced from local produce. The featured food in the refined menu is a melting pot of modern European, classic American and Asian favourites. A third of the menu will feature new items served exclusively at Orchard Rendezvous Hotel, while the rest of the menu features a selection of our customers' old favourites.

“For this new menu, I wanted to pay tribute to the Singapore’s melting pot of cultures, by introducing familiar yet unusual flavour combinations. The menu also features bolder choices such as pig’s ears (a Teochew delicacy), quail for the adventurous, reinterpretations of classic dishes such as Nasi Ulam (mixed herb rice) and braised cabbage in supreme stock, amongst many other new sides and nibbles.” says **Seow Tzi Qin**, Group Executive Head Chef, “We want to keep elevating the dining experience at Brewerkz and surprise our customers even in familiar dishes.”

New and exclusive dishes at Brewerkz Orchard Rendezvous Hotel includes, **7-Herbed Crab Cake** with assam dip, traditional herbs used in local cuisine are mixed with succulent blue swimmer's crab, before being breaded and deep fried to crispy perfection. **Cacio E Pepe with Pan-Roasted Quail** features homemade taglierini with an exquisite red kampot pepper from Cambodia.



Picture: The new menu serves up new creations inspired by modern European and local cuisine such as 7-Herbed Crab Cake and Cacio E Pepe with Pan-Roasted Quail.

In support of sustainability and local businesses, the snapper in **Mangrove Red Snapper** is sourced locally from Ah Hwa Kelong. Inspired by Chinese culture, the fresh snapper is pan roasted with a creamy and savoury seaweed butter for an enhanced umami, before being served with bright napa cabbage richly infused with decadent dashi butter sauce.



Picture: The new menu includes ingredients sourced from local produce such as Mangrove Red Snapper and new decadent desserts like Naomi.

Dessert fans can rejoice in the picture-perfect **Naomi**, an alluring and delightful blend between vivid herbs, bold spices and fruits, with popping rocks for the finale.



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About Brewerkz (www.brewerkz.com)

Brewerkz kick-started Singapore's craft beer story in 1997. Bringing full-flavoured fun to the local indie beverage scene, the constant flow of tasty experimental beers is a product of their love for exploration and a passion for the artisanal craft.

As a true original, this home-grown brand is dedicated to creating exciting experiences to tickle the senses of craft beer lovers anywhere in the world.

Brewerkz operates multiple restaurants, a 9,000 sqft standalone brewery, brews and distributes an extensive line-up of craft beverages, and has a strong presence at major large-scale outdoor events.

Brewerkz is a multi-award-winning brewery, a Made With Passion brand and part of the Easy and Light Group, which owns Crystal Wines and operates a portfolio of Mexican and Japanese restaurants.